



DELUXE CHERRY PITTER OPERATING MANUAL



#32115 DELUXE CHERRY PITTER

MANUFACTURED BY THE SAUSAGE MAKER, INC.
BUFFALO, NY | SAUSAGEMAKER.COM

INTRODUCTION:

Congratulations! You are now the proud new owner of a USA Made Deluxe Cherry Pitter. You have probably noticed already the time and pain-staking attention to detail we have incorporated into this cherry pitting marvel. We sincerely hope you enjoy it and consider Sausage Maker for your future food processing supplies. Thank You for Supporting American Made.

UPON DELIVERY:

Be sure to inspect that there was no damage to the Cherry Pitter and its components. If there is noticeable damage call Customer Care 1-716-824-5814. The Deluxe Cherry Pitter comes partially assembled for your convenience and wrapped in extra-fine bubble wrap to prevent damage. The components are sprayed with a stainless steel cleaner and cleaned prior to shipping, at times there can remain small amount of residue. Unwrap all components, wipe dry with paper towel and wash them with light-detergent prior to use. *(Caution: Piercing Tines and metal edges are very sharp!)*

ASSEMBLY:

1. Place Cherry Pitter on a flat, smooth surface. Place pitter down so that the Red Cherry Holders are on your left side. Press down on base to secure suction-cup feet.
2. Unscrew the Thumb Screw that is directly in front of you. It is secured to the Piercing Tine Assembly.
3. Align square hole of handle to square peg of Piercing Tine Assembly and hand-tighten to secure.
4. Pull handle to far-right resting position (approx. 45°), freeing the Holder of Piercing Tines.
5. Install Cherry Tray by inserting tray's tabs into the notches on sides of Pitter (Insert one first, then the second will be very easy). Tray should lay parallel with table/counter's surface.



ASSEMBLY CONTINUED:

6. Place Cherry Collection Container (included) underneath the longer Cherry Slide on right side.
7. Place a container or something to catch the pits which will go down Pit Slide on the left side.

The Deluxe Cherry Pitter is NOT intended for pitting anything other than FULLY RIPE Cherries. Making modifications may result in injury and void product warranty.

DIRECTIONS FOR USE:

1. Carefully clean with warm soapy water and pat dry .
(Caution: Piercing Tines and metal edges are very sharp!)
2. Move handle to right side, this frees the space in the holders for cherries.
3. Fill Tray with cleaned, de-stemmed cherries and load Holder.
4. Turn handle to the left, piercing through cherries and forcing out the pits onto the Pit Slide.
5. Turn handle to the right, Piercing Tines will hold pitted cherries until they are released and slide into Collection Container.
6. Repeat Steps 3-6 until no more cherries left. Then clean unit, rinsing thoroughly.

CLEANING:

When finished pitting cherries, remove components that are loosely attached, including Tray, Holder, Handle, and Collection Container. Remove Piercing Tine Guard (runs across top of pitter) by squeezing gently INWARD with fingers. Run hot water with light detergent over components and pitter unit. Pat dry with clean cloth and store away from reach of children.

(Caution: Piercing Tines and metal edges are very sharp! WASH CAREFULLY.)

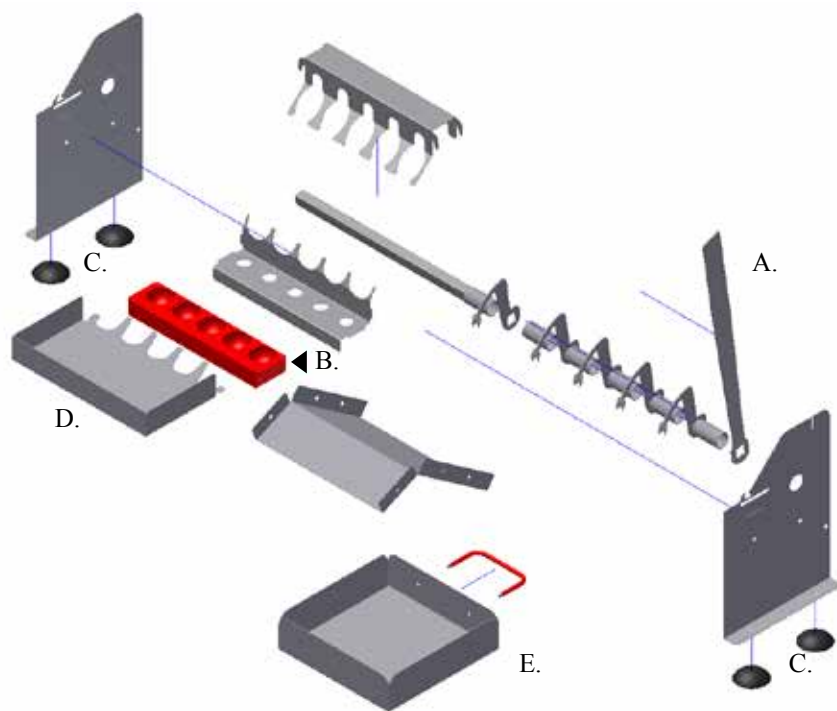


CAUTIONS/WARNINGS:

1. Should be stored and used out of reach of children.
2. Piercing Tines and metal edges of pitter are sharp, where rubber gloves when using/cleaning.
3. Keep fingers/hands away from Piercing Tines when in use.
4. Suction cup feet of Pitter should be securely suctioned to flat / smooth surface when in use.
5. HANDWASH ONLY. NOT DISHWASHER SAFE.

PARTS LIST:

- A. Handle
- B. Cherry Holder (Rubber)
- C. Suction-Cup Feet
- D. Cherry Tray
- E. Collecting Container



EXPANDED VIEW OF DELUXE CHERRY PITTER

SHIPPING DAMAGE:

Should this product have suffered damage that has hindered its performance or aesthetic appearance, please call Customer Care 1-716-824-5814 and we will arrange product pickup and replacement. If shipping box remains structurally sound, it may be used to return product in, otherwise please use another suitable box, for more questions regarding shipping damage please call **Customer Care 1-716-824-5814**.

WARRANTY:

The Sausage Maker, Inc warrants this product for 1 (one) year against manufacture's defects in workmanship and material from the date of purchase if used and maintained in accordance with the instructions outlined in this user manual. Warranty is void if product is used for purposes outside of manufacturer's intended and instructed usage. The Sausage Maker, Inc is not liable for lost profits or damages done to property or person due directly or indirectly to misuse, abuse, negligence or accidents with this product. The Sausage Maker, Inc. will repair or replace (at its discretion) the product and return ship free of charge to the customer if it is determined that the product is in fact defective in labor or material, within the warranty period. Warranty covers only the product and its components and not the food with which the product was processed. The product must be shipped either in its original box and packaging material or in equally protected box and packaging with a clearly marked Return Authorization Number printed on the box, this number is obtained by calling Customer Care at 1-716-824-5814. It is the customer's sole responsibility to ensure secured packaging to prevent shipping damage, The Sausage Maker, Inc, is not liable for damages attributed to return shipping; cost of shipping damages will be invoiced to customer.

NON-WARRANTY REPAIRS:

In our continuing efforts to be your #1 choice for all your top quality food processing supplies, we are offering FREE REPAIRS of all products we manufacture at The Sausage Maker, Inc. should they become damaged or have defect t that you want repaired after the product is past its warranty period. We will gladly help because even after the warranty is over, YOU ARE STILL OUR CUSTOMER. You would cover the shipping cost (both ways) and parts that need to be replaced (only if necessary). We cover all the work involved in returning your TSM product back to you in superior working order. Not all damages are repairable, to qualify for this industry-first offer, you must first call Customer Care 1-716-824-5814 and speak with a Sausage Maker Customer Care Associate to determine eligibility.

TROUBLESHOOTING:

PROBLEM

When pitting cherries, 1 or 2 piercing tines appear to be stuck and won't push through pits. Am I not applying enough force?

POSSIBLE SOLUTION

1. Do NOT apply more force, this can result in damage to pitter. If a cherry is not centered, Piercing Tine will not pit cherry and may get stuck. Cherries MUST be centered in holders.
2. With cherries removed, press lever down, piercing tines should freely go through "+" holes. If one of tines is catching on holder, gently straighten tine with pliers.
3. Cherries that are UNDER-RIPE or too large to fit inside holder will not pit properly. Use Cherries that are fully red (RIPE) and fit into holders.

PROBLEM

The Pitter does not secure to surface.

POSSIBLE SOLUTION

1. The pitter is equipped with 4 suction-cupped feet. They will effectively secure to any flat/smooth surface when pressure is applied. You must press down on base to secure feet to surface.
2. If no smooth surface is available, remove suction cups and secure pitter to small cutting board with screws or C-Clamps.
3. Wetting inside of suction cups and waiting a minute will enhance suction power to surface.

PROBLEM

How do I release the suction-cup feet?

POSSIBLE SOLUTION

Having the feet hold to a surface securely ensures safe and efficient operation of the pitter. If difficulty removing persists:

1. Slip dull butter-knife underneath and lift (never use sharp instrument).
2. Use hairdryer to warm up rubber, this will make it easier to release suction.

TROUBLESHOOTING CONTINUED:

PROBLEM

The vinyl decal of the cherry came off, can I have a replacement?

POSSIBLE SOLUTION

YES! We will send you replacement decals at no charge should you need one for you Cherry Pitter.

PROBLEM

The Red Cherry Holder is wearing/tearing, are there replacements available?

POSSIBLE SOLUTION

YES! To prevent holder breakage (common with older models) we used semi-rigid Thermoplastic food grade copolymer, which allows for enough 'give' to allow pits to push through. Over long term usage the Holder may need replacing.

If problem(s) persist, call Customer Care at 1-716-824-5814.